

SMOKER OPERATION

COOKING/SMOKING/HOLDING PROCEDURES — MANUAL OVENS

8. SET SMOKING TIMER

- A.** The Smoking Timer activates the heating element located within the Wood Chip Container. When the Wood Chip Container is full, and the Smoking Timer is turned clockwise as far as it will turn, the wood chips will smoke for approximately forty-five minutes to one hour.
- B.** To set smoking time, turn the Smoking Timer knob past the required length of time, then immediately bring it back to the correct setting.

SMOKING TIMES

It is recommended the operator be familiar with the taste preferences of the area. Initially experimenting with a minimal amount of smoking time is suggested.

LIGHT SMOKE FLAVOR . . . 10 MINUTES
 MEDIUM SMOKE FLAVOR . . . 30 MINUTES
 HEAVY SMOKE FLAVOR . . . 40 MINUTES
 VERY HEAVY SMOKE FLAVOR . . . 60 MINUTES*
 EXTRA HEAVY SMOKE FLAVOR . . . 120 MINUTES*

*FOR 60 MINUTES OR MORE: LOAD WOOD CHIP CONTAINER TWICE AND ACTIVATE SMOKING TIMER TWICE.

9. OVERNIGHT COOK AND HOLD

- A.** For maximum product tenderizing and to reduce labor during peak preparation hours, it is highly recommended that many products be cooked and held overnight. Refer to individual cooking instructions.

10. DETERMINING IF PRODUCT IS SUFFICIENTLY COOKED

- A.** Allow “COOK” timer to cycle to the “OFF” position.
- B.** Before opening the oven door, leave the product in the “HOLD” cycle for a minimum one hour. This time period will allow the oven temperature to decrease from the “COOK” setting to the selected “HOLD” temperature. During this one hour period, the product will continue to cook and smoke will continue to penetrate into the food.

- C.** Insert a thermometer into the center of the product to determine if the correct internal temperature has been reached.
- D.** When following the procedures in the individual product cooking instructions, additional cooking time should not be necessary. If, however, the required internal product temperature has not been reached after the product has remained in the “HOLD” cycle for the one hour minimum time period, additional cooking time may be added. Use the same “COOK” temperature set for the original cooking period until the correct internal temperature has been reached.

In the United States, FDA food code requires products such as red meat to remain in “HOLD” for a specified time period. This holding time requirement is based on the internal product temperature desired for the finished product and includes the one hour time period while the oven decreases from the cooking temperature to the holding temperature and the product continues to cook.

INTERNAL PRODUCT TEMPERATURE	TIME* IN HOLD CYCLE REQUIRED BY FOOD CODE
130°F (54°C)	1 HOUR, 52 MINUTES
131°F (55°C)	1 HOUR, 29 MINUTES
133°F (56°C)	56 MINUTES
135°F (57°C)	36 MINUTES
136°F (58°C)	28 MINUTES
138°F (59°C)	18 MINUTES
140°F (60°C)	12 MINUTES
142°F (61°C)	8 MINUTES
144°F (62°C)	5 MINUTES
145°F (63°C)	4 MINUTES
147°F (64°C)	2 MINUTES, 14 SECONDS
149°F (65°C)	1 MINUTES, 25 SECONDS
151°F (66°C)	54 SECONDS
153°F (67°C)	34 SECONDS
155°F (68°C)	22 SECONDS
157°F (69°C)	14 SECONDS
158°F (70°C)	0 SECONDS
*HOLDING TIME MAY INCLUDE POST-OVEN HEAT RISE	